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Last Month's Highlight: Bastille Day

The Bastille Day dinner was attended by approximately 35 members of AFSC. The lovely setting was at the festively themed See Plus Function Centre at Mooloolaba.

AFSC members were intermingled with other guests. The evening included Pol Roger champagne tasting. A sumptuous meal was provided followed by fabulous dancing and entertainment provided by DJ Jerry Brown.



A big thank you to Melinda Charkow for her generous donation of gift bags of "Côte du Soleil" products for our 14th of July raffle and to L'Occitane for their on-going support.

The meal was very tasty and the atmosphere was energizing.

On a separate note, our monthly Saturday conversations are getting more and more popular. A huge thank you to all of you who participated at our last conversation at the Beerwah Library. It was very entertaining, thanks to Verity's creative Bingo game and Liz's talents at reciting French poetry. A special thank you to Vicky who delighted us with her home-made Madeleines (click [here](#) to see history and recipes)

Calendar of Events



- **20th August 2011 – 10.00am: Conversation** "Chez Cammie" 34 Fielding Street, Buderim
- **24th September 2011 – 10.00am: Conversation** Hosted by Jacques Fayolle 139 Nicklin Way, Kawana. ALL Welcome. Gold Coin Donation.

The following conversations will be confirmed closer to the date:

- **22nd October 2011 – 10.00am: Conversation** Hosted by Verity & Cécile at the Ecole Italienne Suite 9/68 Jessica Boulevard MINYAMA. ALL Welcome. Gold Coin Donation.
- **19th November 2011 – 10.00am: Conversation** At the Beerwah Libray – Peachester Road. ALL Welcome. Gold Coin Donation.



- **8th & 9th October 2011:** The AFSC will participate to FESTURI 2011 Village of Diversity in partnership with CALOUNDRA Music Festival. We will present a "French for Kids" Workshop. More details closer to event.
- **17th November 2011: Opening of the Beaujolais Nouveau.** Details to follow closer to Event



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French Classes

Adults: Beginner, Elementary 1, Elementary 2 & Intermediate.

10 weekly night classes

20th July 2011 to 21st September 2011

Cost: \$245 (members) \$270 (non-members)

Enquiries **0413 810 344** or **07 5494 0459**

Classes held at the Italian Schools Committee premises, Suite 9/68 Jessica Boulevard
MINYAMA QLD 4575

Classes are in the early evening on Wednesdays and Thursdays. **More details...**

“Get your TV talking French”:

As a member/student of the AF DE LA SUNSHINE COAST you will benefit from a special offer from **LBF Australia**. LBF Australia, subsidiary of Canal Caledonie established in Australia since 2001, offers French Television via satellite reception on a subscription basis.

With 35 Channels and Services including news, cinema, sport, kids programs, discovery, generalist, entertainment and music, LBF's subscribers can easily stay in touch with France or improve their proficiency in the French language.

More Details...

Membership News:

Memberships now run on a calendar year basis.

Join now and your membership will only expire on **31st December 2011**. Current memberships will also expire on 31st December 2011.

If you have paid but not yet received your Membership card, email us on info@afsunshinecoast.org.au

Contact Us:

email us on info@afsunshinecoast.org.au

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Test your knowledge of French:

Practise for the “Test de connaissance du Français” by clicking on:

www.tv5monde.com/tcf

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Cultural News



Nannerl sister of Mozart – A french movie by René Feret.

Although it's set in France almost 200 years after Bertrand Tavernier's wonderful *La princesse de Montpensier*, which we had the pleasure viewing during our Touring French Film Festival opened locally a few weeks ago, veteran French writer-director René Feret's film about the sister of the great composer Wolfgang Amadeus Mozart is equally focused on the ways in which women were kept in the place prescribed for them by a patriarchal society.

The further the film goes, the more Maria Anna Mozart (played by the director's daughter, Marie), a talented 14-year-old musician who goes by the nickname of Nannerl, finds herself frustrated by the way she's being forced to live in the shadow of her younger brother (David Moreau).

It's not appropriate for young women to play the violin or compose, she's told by her father, Leopold (Marc Barbe), who's preoccupied with furthering the career of his child-prodigy son. For him, it's only acceptable for his daughter, who is also a talented harpsichordist and singer, to perform in support of her brother.

“Nannerl soeur de Mozart” is now showing in selected cinemas around the country.

Proverbe du mois: “*Temps trop beau en Août annonce hiver en courroux*”:

Literal Translation: “Too nice a weather in August brings winter wrath”

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French Specialty Section: Les Madeleines de Lorraine

History

A small cake shaped like a rounded shell, made with sugar, flour, melted butter, and eggs, flavoured with lemon or orange-flower water. The mixture is cooked in ribbed oval moulds which give the cakes their shell-like appearance.

The origin of this 'seashell cake so strictly pleated outside and so sensual inside' (Marcel Proust) is the subject of much discussion. It has been attributed to Avice, Talleyrand's chef, who had the idea of baking a pound-cake mixture in aspic moulds. Other authorities, however, believe that the recipe is much older and originated in Commercy, a town in Lorraine, which was then a duchy under the rule of Stanislaw Leszczynski. It is said that during a visit to the castle in 1755 the duke was very taken with a cake made by a peasant girl named Madeleine. This started the fashion for 'madeleines' (as they were named by the duke), which were then launched in Versailles by his daughter Marie, who was married to Louis XV. The attribution of the cake to Madeleine Paumier, cordon-bleu cook to a rich burger of Commercy, seems doubtful.



Commercy Madeleines (Madeleines de Commercy) (like small cakes)

Cream **150g butter** with a wooden spoon.
Add **200g caster sugar** and mix well.
Add **6 whole eggs**, one at a time, then **200g flour** sieved with **1 teaspoon baking powder**, and finally stir in **1 tablespoon orange-flower water**.
Butter and lightly flour some madeleine moulds and spoon in the mixture.
Bake in the oven at 220°C for about 10 minutes.
Turn out the madeleines onto a rack to cool.

Classic Madeleines (Madeleines Classiques) (like small cake-biscuits)

Melt **100g butter** without allowing it to become hot. Butter a tray of madeleine moulds with **20g butter**. Put the juice of half a lemon in a bowl with **a pinch of salt, 125g caster sugar, 3 eggs, and an extra egg yolk**.

Mix well together with a wooden spatula and then sprinkle in **125g sifted flour** and mix till the mixture is smooth; finally add the melted butter.

Spoon the mixture into the moulds but do not fill more than two-thirds full.

Bake in the oven at 180°C for about 25 minutes.

Turn out the madeleines and leave to cool on a wire tray.

R e c i p e s



Generate extra business while supporting your "Alliance Française de la Sunshine Coast"!

Give AFSC members discount on your goods/services and get a free listing on AFSC Website.

How does it work?

1. You need to be an active member of AFSC
2. Submit your advertisement (maximum 50 words) and link to your website to jacques@masbiz.com.au for approval from the AFSC committee
3. Upon approval both your advertisement and link to your web address will be posted on our AFSC site for a period of 12 months
4. Any invoice/receipt for sales made to our members will need to show "10% discount AFSC Member Nr xxxx" off your list price.

IT Support for Members:

We can offer Computer & IT Support to our Members at very competitive rates via Sunshine Coast Computer Services (Software and Hardware tune-up, upgrade, troubleshoot and repair. PCs/Windows specialist, Macs friendly.... Desktops, Laptops, Networking and Servers, all makes and models).

Contact Robert on (07) 5641 4056

French Tuition for Children:

All Ages / All Levels
Enquiries **0407 070 467**

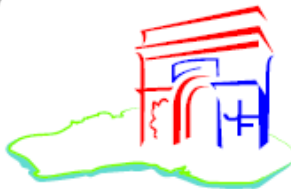
Tuition held at the premises of one of our Committee members or by Skype, during or after school times.
Playgroups Welcome. Tuition follows national curriculum guidelines.

JACQUES FAYOLLE

At votre service / At your service

Votre Interlocuteur Australien/
Your Australian Contact

P +61 7 5437 7311
F +61 7 5437 7009
M +61 408 734 152
Nelle Caledonie: +687 833 194
E jacquesfayolle@hotmail.com
www.anzmobilelending.com.au/caloundra



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Living Inspired & Reiki Workshop by Christine Maudy

Living Inspired: July 9 and 10 2011

Reiki I: June 25 & 26 2011 or September 3 & 4

Reiki II: September 17 & 18

(Christine offers a \$10 discount on workshops for the Alliance française members)

www.christinemaudy.com

French Psychologist

Evy Berger, registered with the National Board of Psychologists since 2004, offers counseling services to French speakers and English speakers.

Enquiries: **0411 231 589** or evypsychologist@hotmail.com

Location: Office 1, 12 Duporth avenue, Maroochydore 4558.

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